

# Great Court

## Restaurant

### To Share

<b>Marinated green olives</b>	3.5
<b>Smoked almonds</b>	3.25
<b>Sour dough bread &amp; Netherend Farm butter</b>	3
<b>British cheese board</b>	13.5
Cashel Blue, Keen's Cheddar, Somerset Brie, Katherine goat's cheese, farmhouse chutney, grapes & crackers	

### Starters

<b>Sussex roasted pumpkin &amp; Yorkshire fettle (v)</b>	5.75
Red chard, sage, pistachios	
<b>Salt beef brisket</b>	6.5
Celeriac remoulade & mustard dressing	
<b>Portland crab cakes</b>	6.5
Lemon mayonnaise & frisee	
<b>Smoked mackerel pate</b>	6
Chicory, hazelnuts, rye toast	
<b>Country style pork terrine</b>	6.5
Farmhouse chutney, sour dough bread	
<b>Seasonal soup</b>	5.5
Netherend butter, sour dough bread	

### Salads

<b>Butternut squash, Stilton &amp; chicory (v)</b>	13.5
Mixed grains, pear, pomegranate & lemon vinaigrette	
<b>Honey &amp; mustard chicken</b>	15
Grilled artichoke, gem lettuce, croutons, shallot & caper dressing	
<b>Scottish salmon</b>	15.5
Golden heritage beetroot, watercress, soft egg, radishes & mint yogurt	

### Sides

<b>Rocket, Parmesan &amp; olive oil</b>	3
<b>Sweet potato chips</b>	4
<b>Skin on fries</b>	3.5
<b>Beer battered onion rings</b>	4

### Mains

<b>Bubble &amp; squeak (vg)</b>	13
Roasted root vegetables, spiced carrot purée, kale, pumpkin seeds	
<b>Wild mushroom pearl barley risotto (v)</b>	14
Rocket, Keen's cheddar & truffle oil	
<b>Great Court cheeseburger</b>	15.5
Applewood Cheddar, smoked bacon, gherkins, tomato, lettuce, buttermilk bun, skin on fries	
<b>Traditional fish &amp; chips</b>	16.5
Beer battered haddock, skin on chips, garden pea purée, tartare sauce	
<b>Sea bream, spiced parsnip purée &amp; cauliflower</b>	17
Pan fried bream, charred cauliflower, curry spiced parsnips purée	
<b>Grilled lemon &amp; thyme chicken</b>	15.5
Red desire potato gratin, grilled lettuce & red wine sauce	
<b>Gloucester spot pork sausages</b>	15.5
Buttered mashed potato, shallot & red wine jus	
<b>Braised duck leg</b>	17
Gresingham duck, braised red cabbage, peppercorn sauce, caramelised quince	

### Desserts

<b>Pineapple upside-down cake</b>	Spiced rum caramel & mango sorbet (vg)	5.5
<b>Passion fruit &amp; meringue tart</b>	Lemon curd sauce	5.5
<b>Sticky toffee pudding</b>	Butterscotch sauce, mascarpone	5.5
<b>Blackberry &amp; apple crumble torte</b>	Vanilla bean ice-cream	5.5
<b>Dark chocolate mousse</b>	Coffee cream, almond biscuits	5.5
<b>British cheese board</b>		7
Cashel Blue, Keen's cheddar, Somerset Brie, Katherine goat's cheese, farmhouse chutney, grapes & crackers		

Please ask about group/private party bookings.  
Join us on Friday evenings for dinner and drinks  
until 8pm, when the Museum stays open late.

### Served from 3-4.30pm

#### Afternoon Tea 22

#### Prosecco Afternoon Tea 28

Netherend Farm butter scones, Cornish clotted cream,  
Wilkins & Sons Tiptree strawberry jam

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Wiltshire ham & farmhouse chutney  
Smoked salmon & cream cheese  
Coronation chicken & celery  
Egg mayo & mustard cress

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Macaroons - pistachio, raspberry, coffee, vanilla, chocolate  
Jaffa cake, chocolate ganache  
Aubergine & chocolate meringue torte  
Blackberry, apple & cider drizzle slice

#### Cream Tea 9.5

Netherend Farm butter scones  
Cornish clotted cream  
Wilkins & Sons Tiptree strawberry jam

#### Homemade Cakes

Raspberry, mango & coconut (vg)	5.25
Red velvet & candy walnuts	5.25
Carrot & parsnip honey	5.25
Winter berries Victoria sponge	5.25
Lemon drizzle slice	4
St.Clements & almond slice	4
Oreo cupcake	3.5

(v) = vegetarian, (vg) = vegan

All prices listed are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have any specific allergy or dietary requirements, please let us know. We would love to tell you what's in our food to assist you with your choice.

## Sparkling Wines

	125ml	Bottle
<b>Prosecco Spumante</b> DOC, Ca di Alte, Veneto NV Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles	7.5	30
<b>English Sparkling Wine “Leslie’s Reserve”</b> Hush Heath, Kent NV, Hampshire, England 2013 An award-winning sparkling wine made from the traditional Champagne grapes, this is a great example of the quality that England can produce	9	49

## White Wines

	175ml	500ml Carafe	Bottle
<b>Macabeo</b> Do Yecla, La Casona de Castaño, Murcia, Spain 2016 Light and fresh with intense aromas of white peach and melon	5.50	16	21
<b>Picpoul de Pinet</b> Baron de Badassière, Languedoc, France 2015 Youthful with crisp apple and lovely citrus flavours	7.5	21	27
<b>Pinot Grigio</b> Alpha Zeta, Veneto, Italy 2016 Characterful aromas with slight hints of flint, ripe peach and pear. Full-bodied and rich, with excellent balance	7	20	26
<b>Sauvignon Blanc</b> Kim Crawford, Marlborough, New Zealand 2016. Zesty pink grapefruit aromas with a juicy palate of lifted mango and guava notes. A fantastic tropical example of Marlborough Sauvignon Blanc.	7.90	24	31.5
<b>Chenin Blanc</b> Liberty Fairtrade, Western Cape, South Africa 2016 Fresh and dry, with crisp orchard fruit offset by ripe, tropical flavours			24.5

## Rosé Wines

	175ml	500ml Carafe	Bottle
<b>Monastrell Rosado</b> La Casona de Castaño, Murcia, Spain, 2016 Mouth-watering rose, cranberry, red currant and raspberry flavours, with soft, lacy acidity	5.50	16	21
<b>Pinot Grigio Rosato</b> Ponte Pietra, Veneto, Italy 2016 Fresh and crisp with a delicious strawberry perfume and vibrant cherry on the palate	7.5	20	26

## Red Wines

	175ml	500ml Carafe	Bottle
<b>Monastrell</b> La Casona de Castaño, Murcia, Spain 2016 Deep flavours of plums and cherries with a light touch of oak and soft, rounded tannins	5.5	16	21
<b>Merlot</b> Ca'di Alte, Veneto, Italy 2016 Attractive, ripe red berry fruit with a velvety and full, rounded characters	6	17.5	23
<b>Montepulciano D'Abruzzo</b> Il Faggio, Abruzzo, Italy 2016 Lifted perfumes of dark fruits, plums and cherries and a hint of mocha	7	19	25.5
<b>Malbec Reserve</b> Kaiken Reserve, Mendoza, Argentina 2016 Velvety, sumptuous ripe black fruits with a lingering finish	7.5	20.5	28.5
<b>Cabernet Sauvignon</b> Chateau Los Boldos, Tradition Reserve, Cachapaol Andes, Chile 2014 Packed with aromas of blackcurrants, blackberries and spice	6.4	18.5	26.5
<b>Côtes du Rhône</b> Les Terres du Roy, Southern Rhone, France 2015 Ripe and concentrated, full of black and red-berried fruit. Subtle and richly balanced			27.5

## Beers

Hiver Bees Honey Ale, England, 4.5% 330ml	5.5
Bru Lager Gluten Free, Ireland, 4.2% 330ml	5.5
Portobello Pilsner, England, 4.6% 330ml	5.5
James Boag' Lager Australian, 5.0% 375ml	5.95
Mad Goose Pale Ale, England, 4.2% 500ml	6.25
Spitfire Ale, England, 4.5% 500ml	6.25
Hawkes Urban Orchard Cider England, 4.5% 330ml	6

## Juices 3.7

Fresh orange or apple  
Cranberry  
Pomegranate  
Tomato

## Cold Drinks

Life sparkling and still water 330ml/750ml	2.75/4.5
Fentimans Mandarin and Seville Sparkling	3.85
Fentimans Ginger Beer	3.85
Fentimans Rose lemonade	3.85
Fentimans English sparkling elderflower	3.85
Coca-Cola/Diet Coke	3.15/2.95
Homemade lemonade	3.50

## Coffee

Espresso	2.3
Double espresso	2.6
Macchiato	2.5
Double macchiato	2.9
Americano	3.15
Latte	3.3
Cappuccino	3.3
Flat white	3.3
Mocha	3.3
Hot chocolate	3.3

## Organic Loose Leaf Tea 3.6

English breakfast, Earl Grey, Ginger & lemon, Oriental Sencha, Peppermint, Chamomile